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FOOD 50**

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SOUTH FLORIDA



FOOD 50

Meet the culinary  
innovators who are  
shaping the way  
we eat and drink.



FROM THE EDITOR

# Food 50 honorees are elevating our culinary prominence

BY EVAN S. BENN  
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Who are the South Florida Food 50? They're the chefs, restaurateurs, farmers, brewers, bakers, bloggers, sommeliers, spirits-slingers, artisans and innovators who are shaping the way we eat and drink.

Food is having a moment across the country, and particularly in South Florida. When we decided to devote a special section to our food scene, we threw around ideas like a Best Restaurants guide. While our restaurants are great — and getting better — I wanted to take this opportunity to spotlight the



BENN

people, not the places, who are pushing our food scene toward the forefront of national prominence.

In the Food 50, you'll find familiar names like Peter Schnebly, owner of Schnebly Redland's Winery and Miami Brewing Co. in Homestead. Schnebly recently embarked on an ambitious project that includes a restaurant and bed-and-breakfast that he hopes will make South Miami-Dade a food-tourism destination.

You'll also see some new

faces, like Sasha Ullman. At 25 years old, Ullman has already cooked in the kitchens of fellow Food 50 honorees Michelle Bernstein and Zak the Baker. Now you can find her at 27 Restaurant at the Freehand Miami, which just received a 3.5-star Miami Herald review. The restaurant's standout dishes, like local crudo and daily vegetable preparations, come from Ullman's station. We're willing to bet this is the tip of the iceberg of Sasha Ullman coverage.

This is *not* a ranked list, nor is it a comprehensive who's-who. It's our way to introduce you to (or, in some cases, reacquaint you

with) a broad range of hard-working, talented, caring South Floridians who are elevating our culinary community.

This section comes out on the eve of the South Beach Wine & Food Festival. Now in its 14th year and having raised more than \$20 million for Florida International University's hospitality and tourism school, the festival is a testament to South Florida's draw not only as a sunny destination but also as a food city.

We'll have plenty of coverage of the festival in our pages and online. With the South Florida Food 50, my hope is to give you a snap-

shot of what's going on in our food world right now — beyond the celeb chefs and Food Network stars in town for the fest.

And what better time to release our Miami.com Dining Adviser? It's an incredibly useful, user-friendly site that works like an app and compiles a boatload of restaurant information — reviews, health inspections, maps, hours, contacts and more — and puts it in the palm of your hand.

You can go to dine.miami.com from your smartphone, tablet or desktop, and in two clicks have a list of the closest restaurants to you — or see which ones

state inspectors have recently shut down for rodents or roaches. Find out more about it on the next page.

And be sure to check out our guide to 13 of the best brunches in town (page 18), from Miami.com hotels editor Shayne Benowitz. It will come in handy, some weekend in the near future, when you crave smoked salmon and bottomless mimosas.

And by "some weekend in the near future," I mean this one.

*Evan S. Benn is Miami Herald food editor and Miami.com restaurants editor. Follow him on Twitter: @EvanBenn.*

# DANIEL SERFER

CHEF-OWNER OF BLUE  
COLLAR AND MIGNONETTE



SETH DIXON/BLUE COLLAR

**DANIEL SERFER:** Blue Collar Restaurant and Mignonette Miami.

**Why he's in the Food 50:** A native son of Miami, Daniel Serfer cooks from-scratch food for people with real appetites — chicken parms and potato latkes and real juicy burgers — at decent prices. He was among the first Miami restaurateurs to set up shop in Miami's resurgent MiMo district when he opened Blue Collar three years ago, and with Mignonette, Serfer and business partner Ryan Roman are setting the pace among Miami's new pack of oyster bars. Serfer found his calling at Florida State University, where he honed his skills as a line cook at Po'Boys Creole Café, and learned about fine-dining as chef de cuisine of Allen Susser's award-winning Chef Allen's. While Blue Collar tends to stick to value-driven American comfort fare, Mignonette lets Serfer show off both his plain and fancy sides, from popcorn conch and Old Bay potato chips to prime rib and lobster deviled eggs. With both ventures, Serfer has found a winning recipe: exceptional food, fun-casual atmosphere, good prices. "I have been very fortunate that people have agreed so far with what I like

## Daniel Serfer's Top Eats

### 1. Naoe

661 Brickell Key Dr., Miami; 305-947-6263.

### 2. Makoto

9700 Collins Ave., Bal Harbour; 305-864-8600.

### 3. Lucali

1930 Bay Rd., Miami Beach; 305-695-4441.

### 4. Josh's Deli

9517 Harding Ave., Surfside; 305-397-8494.

### 5. Sage Bagel

800 E. Hallandale Beach Blvd., Hallandale Beach; 954-456-7499.

### 6. Wolfgang's Steak-house

315 S. Biscayne Blvd., Miami; 305-487-7130.

### 7. Blackbrick Chinese

3451 NE First Ave., Miami; 305-573-8886.

### 8. Las Tapas de Rosa

449 SW Eighth St., Miami; 305-856-9788.

### 9. Eating House

804 Ponce De Leon Blvd., Coral Gables; 305-448-6524.

### 10. LC Roti Shop

19505 NW Second Ave., Miami Gardens; 305-651-8924.

to eat and cook," Serfer said. "For that I am very grateful."

**Who's next:** Serfer said he'd like to see his longtime friend and fellow Chef Allen's alum Nicolay Adinaguev, currently chef of Steak 954 in Fort Lauderdale, on next year's South Florida Food 50.

**Where to find him:** Blue Collar, 5730 Biscayne Blvd., Miami; and Mignonette, 210 NE 18th St., Miami.

**Web:** bluecollarmiami.com, mignonettemiami.com

**Social:** @bluecollarmiami, @mignonettemia.